

THE
LOUNGE

AT MASSELOW'S

STARTERS

Candied Pork Belly 14

*House-smoked pork belly,
peppered apple cider vinegar caramel*

Steak Bites* 18

*Seared USDA Prime beef,
Gorgonzola cream, crisp russet fries*

Shrimp Cocktail 20

Smoked cocktail sauce, chiffonade romaine GF

Crab Cakes 22

*Dungeness crab, red onion,
pepper, cream cheese,
pineapple cilantro chili sauce*

Charcuterie 28

*Artisan cheeses, fig jam, cured meats,
smoked garlic honey mustard, crackers GF*

SOUP & SALADS

Masselow's Green Salad 10

*Mixed greens, roasted tomato, toasted almond,
Cougar Gold, balsamic vinaigrette GF*

Caesar Salad 13

*Romaine, Parmesan, house-made croutons,
Caesar dressing, lemon*

Burrata Salad 15

*Spring mix, grilled peaches, cherry tomato, basil, mint,
toasted pine nuts, olive oil, balsamic vinaigrette*

Cobb Salad 20

*Romaine, mixed greens, cucumber,
red onion fritz, bacon, tomato,
egg, bleu cheese dressing*

Add Tenderloin Tips 9*

Add Smoked Salmon 5

Add Garlic Chicken 4

Soup du Jour 13

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies.

Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 7/27/26

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ENTRÉES

Double Smash Burger* 16

*American cheese, caramelized onion,
Thousand Island, crisp russet fries*

Pan-Seared Halibut* 53

*Asparagus risotto, preserved lemon beurre blanc,
strawberry purée, sweet basil champagne slaw*

Pan-Roasted Frenched Chicken 36

*Irish champ potato, roasted vegetable,
pear pancetta cream sauce, whiskey glaze GF*

Huckleberry Crusted Salmon* 40

*Chinese black rice, roasted vegetable, shiitake,
pistachio, huckleberry purée, chive oil GF*

STEAKS & CHOPS

*Simply chargrilled with sea salt
and cracked Tellicherry pepper,
finished with garlic thyme tallow,
russet purée, and seasonal vegetable.*

12oz USDA Choice Coulotte* 37

14oz USDA Prime New York* 61

Bone-In Pork Chop 42

*Barley risotto, mustard Brussels sprouts,
charred apple purée, pear and apple matchsticks*

DESSERTS

Lemon Posset 13

Silky lemon pudding, fresh berries

Espresso Chile Torte 13

*Flourless chocolate cake, espresso chile
salted caramel, white chocolate espresso mousse,
spiced dark chocolate ganache, cacao nibs GF*

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SEASONAL

The Quest 16

Available exclusively at Masselow's
44° North huckleberry vodka, Aperol, orange juice

Huckleberry Pomegranate Cosmo 16

*44° North huckleberry vodka, pomegranate liqueur,
Cointreau, lime juice, huckleberry purée*

Pear Elderflower Sour 16

Grey Goose La Poire, St-Germain, lemon, soda

Blackberry Bourbon Smash 16

Bulleit Bourbon, bitters, lemon, soda

Strawberry Peach Bellini 16

Tito's, peach schnapps, champagne, strawberry purée

Coconut Margarita 16

*Coconut tequila, Cointreau, pineapple juice,
lime, simple syrup*

**NEW FASHIONED
COCKTAILS**

Black Walnut New Fashioned 16

*Woodford Reserve, simple syrup,
black walnut bitters, Amarena cherry juice*

Maple New Fashioned 16

*Woodford Reserve, barrel-aged maple syrup,
Amarena cherry juice, Peychaud's Bitters*

Honey Ginger New Fashioned 16

*Woodford Reserve, honey ginger simple syrup,
Peychaud's Bitters*

BEER & CIDER

Bud Light 6.25

Coors Light 6.25

Coors Banquet 6.25

Michelob Ultra 6.25

Corona 6.25

Blue Moon 6.5

Blue Moon NA 6.5

Peroni Italian Lager 6.75

Heineken 6.5

Heineken 0.0 6.5

Brick X Brick IPA 6.75

No-Li Porch Glow Amber 7.5

Deschutes Black Butte Porter 6.5

Angry Orchard Crisp Apple Cider 6.25

Truly Wild Berry 7.5

Tieton Bourbon Barrel Peach Cider 8

Black Cherry White Claw 8

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SPARKLING

G.H. Mumm Champagne, France 18

Ripe peach, apricot, pineapple

Gruet Sauvage Brut, New Mexico 14

*Green apple, lemon,
touch of minerality, bright effervescence*

Gruet Sauvage Brut Rosé, New Mexico 14

Wild strawberry, hint of cherry

La Marca Prosecco, Italy 12

Fresh citrus, honeyed florals, white peach

WHITE

**Browne Family Heritage Chardonnay,
Columbia Valley 13**

Oak, pear, passion fruit

**Three Brooms Sauvignon Blanc,
Marlborough 12.25**

White peach, lime leaf, flint

**Maso Canali Pinot Grigio,
Trentino 11**

Peach, apple, honey

**Vietti Moscato d'Asti,
Piedmont 12.25**

Sweet peach, mango

ROSÉ

**Browne Family Grenache Rosé,
Columbia Valley 11.25**

Strawberry, watermelon

**Latah Creek Huckleberry Riesling,
Columbia Valley 8.5**

Bright stone fruit, honey

RED

Böen Pinot Noir, Santa Lucia 14.25

Ripe plum, dried rosemary, cinnamon

**Browne Family Heritage
Cabernet Sauvignon,
Columbia Valley 13.25**

Black pepper, marionberry, dark chocolate

**Cataclysm Red Blend,
Columbia Valley 11.25**

Chocolate, fig, vanilla

**L'Ecole No 41 Merlot,
Columbia Valley 15**

Blackberry, plum, tobacco

**Red Schooner Voyage 11 Malbec,
Mendoza 20**

Cherry, blackcurrant, vanilla

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DESSERT WINE

Beringer Nightingale Sémillon,
Napa Valley 9 | 50

Château La Riviere Sauternes,
Bordeaux 12 | 60

BOURBON

Basil Hayden 9.5

Woodford Reserve 9.25

Woodford Reserve Double Oaked 11.5

Blanton's Original 18

Blanton's Gold 28

Angel's Envy 17

Maker's Mark 9

Maker's Mark 46 10.75

SCOTCH

Laphroaig 10 Year, Islay 15.25

Talisker, Skye 18

Chivas 13 Year 7.5

Dewar's White Label 8.5

Johnnie Walker Red Label 8.5

Johnnie Walker Black Label 11.5

Johnnie Walker Double Black 12.25

Johnnie Walker Gold Label Reserve 20

Johnnie Walker Blue Label 57

Oban 14 Year 16

Glenmorangie 10 Year 13

Glenmorangie 18 Year 30

Macallan 12 Year 20

Macallan 18 Year 38

Macallan 25 Year 200

COGNAC

Courvoisier VS 9.5

Courvoisier VSOP 18

Hennessy V.S 11

Hennessy V.S.O.P 20

Hennessy X.O 52

Rémy Martin VSOP 12.25

Rémy Martin XO 45

Rémy Martin Louis XIII 200

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THE LEGACY OF CHIEF MASSELOW

More than just our namesake, Chief Masselow played an integral role in the preservation of the Kalispel Tribe, its people and its culture.

Before white settlement, the Kalispels were often referred to as the "river/lake paddlers." The essence of the Kalispel people came from the Pend Oreille River – it was the lifeblood of our Tribe.

When Jesuit missionaries began to work with the Tribe in 1844, a new way of life was introduced. Though we lived peacefully with the newcomers while maintaining much of our traditional lifestyle, disease and food shortages soon caused our population to dwindle. The Tribe was in desperate need of protection and security.

Masselow, who became chief in 1887, brought the Tribe the leadership it needed. When pressured by the U.S. Government to move the Tribe away from our homeland and the River, Masselow stood firm for his people. And in 1914, we received our own reservation on our ancestral homeland through an executive order by President Woodrow Wilson.

Today, our name is a tribute to his legacy. And it is always with great reverence, respect and sincerity that we say, "Welcome to Masselow's."

